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CLAIMS

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[Claim(s)]

[Claim 1] Processing goods obtained in the crude drug chosen from \*\* \*\* \* and a longan by carrying out two persons of alcohols immersion processing and sweet taste processing \*\* in order of arbitration simultaneous.

[Claim 2] Goods according to claim 1 said whose crude drug is Lycium chinense.

[Claim 3] Goods according to claim 1 said whose crude drug is a longan.

[Claim 4] Goods of claim 1-3 given in any 1 term the given immersion to said alcohols is what will be immersed in alcohol of about 20 - 35 degrees for abbreviation 30 to 80 days.

[Claim 5] Goods according to claim 1 immersed for several hours - 80 days into the mixture of alcohols and sweetners.

[Claim 6] Food containing the goods obtained in the crude drug chosen from \*\* \*\* \* and a longan by carrying out two persons of alcohols immersion processing and sweet taste processing \*\* in order of arbitration simultaneous.

[Claim 7] Food according to claim 6 said whose crude drug is Lycium chinense.

[Claim 8] Food according to claim 6 said whose crude drug is a longan.

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DETAILED DESCRIPTION

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[Detailed Description of the Invention]

[0001]

[Industrial Application] This invention relates to the food containing crude drug processing goods and these crude drug processing goods. This invention relates to Lycium chinense, the processing goods of a longan, and the food containing these processing goods in more detail.

[0002]

[Description of the Prior Art] The vegetation which has a certain efficacy to a living body is known variously from ancient times, and these medicinal herbs are dealt with with Chinese orthodox medicine as a crude drug, or are used as a folklore medicine. as these crude drugs, a dry matter is brewed, and the part which contains active principles, such as \*\*\*\* versatility \*\*\*\*\*, those fruits and roots, such as Lycium chinense, a longan, glycyrrhiza, cassia, and the root of a kudzu, a stem, and a leaf, for example is taken as it is, using cooking, or it is immersed in alcohols, and is taken in as medicinal drinks.

[0003]

[Problem(s) to be Solved by the Invention] Lycium chinense is obtained from the fallen-leaves shrub of Solanaceae, and is the fruits which were also called lycii fructus in fact and wore about 2-20mm long and about about 1-10mm wide redness. Since this has nourishment, a strong operation, and the depressant action of the fatty deposition in hepatocyte, it is applicable to liver disease. Moreover, since there is an operation which adjusts moisture in the living body, it is known that it is effective in both hypertension and low blood pressure. In addition, an eye feels dizzy, and it grows dim, and can apply also to ophthalmology, such as a decreased vision, and the effectiveness is a large very useful crude drug.

[0004] Moreover, similarly a longan is obtained from the fallen-leaves shrub of Sapindaceae, the pulp has killing, stomachic, and a nourishment operation, and the recipe for the bleeding accompanying the cough of pulmonary tuberculosis, such as insomnia by neurasthenia, amnesia, and palpitation, etc., the recovery after the illness,

etc. is known. Since it is hard, digestion is bad and absorption of an active principle is bad if it remains as it is in fact, it is usually drunk as medicinal drinks which are these crude drugs, for example, Lycium chinense, and which are the alcoholic immersion object.

[0005] However, the medicinal drinks which are for example, the alcohols immersion objects of Lycium chinense or a longan have bitterness, and lack in general receptiveness. Moreover, it becomes possible to take in without being able to expand the use range and being a medicinal object former more easily conscious especially moreover it not only being taken in as a drug, but, if it makes with the gestalt which can more generally be directly added easily in ingesta. therefore, the alcoholic usual processing -- adding -- sweet taste processing -- adding -- a mothball -- the gestalt mixable into food, such as ice cream, such as pans, such as a steaming pan and bread, or ice cream, and a Popsicle, other Cookie, and steamed filled dumplings, and the made thing were developed with the easy and gestalt as it is.

[0006]

[Means for Solving the Problem] Therefore, this invention relates to the processing goods obtained in the crude drug chosen from Lycium chinense and a longan by carrying out two persons of alcohols immersion processing and sweet taste processing \*\* in order of arbitration simultaneous, and the food containing these goods. Especially this invention carries out sweet taste processing first, and relates to the food containing the goods which performed alcohols immersion processing next, and these goods. Suitable goods for sweet taste to often add the processing goods which carried out sweet taste processing first for penetration and food are obtained.

[0007] White distilled liquor, a white distilled liquor, ram alcohol, wine, etc. are raised preferably, and the alcohols used by this invention can be suitably chosen according to the purpose, although the thing of arbitration can be used if it is alcohols of about 20 - 60 degrees. Bacterial growth is controlled with alcohol and shelf-life ability can be raised. What is necessary is just to carry out selection use of a saccharide like sugar, fruit sugar, and a cane sugar, honey, and the other natural sweeteners suitably as

sweeteners which can be used for sweet taste processing.

[0008] It is the point which mixes raisin in a pan, it can add easily for the food of arbitration, and the processing goods by this invention can be taken without being a crude drug conscious. Such processing goods did not exist until now. It should be understood that the food containing the goods by this this invention is also included within the limits of this invention.

[0009]

[Example] The following examples explain this invention to a detail further.

The fruit of this rinsed Lycium chinense was put in into the jar which carried out warm water rinsing of the 150g of the fruits of example 1 Lycium chinense, and carried out boiling water disinfection beforehand, and it sealed, after pouring out the white distilled liquor of 35 degrees to barely cover it. At the room temperature, it was left for about 60 days and the liquid end was carried out. In the fruit of Lycium chinense which remains, as it sprinkled, in addition, 150g of sugar was put into the bottle, and it was saved.

[0010] Thus, it unites with softness like raisin in fact of processed Lycium chinense, and sweet taste, and can add for various food.

Warm water rinsing of the 150g of the fruits of example 2 Lycium chinense was carried out, as 150g of sugar was sprinkled on this, in addition, it was left for several days, and the after liquid end was carried out. Next, this thing was put in into the jar which carried out boiling water disinfection beforehand, after pouring out the white distilled liquor of 35 degrees to barely cover it, it sealed, and at the room temperature, it was left for about 60 days and the liquid end was carried out. The fruit of Lycium chinense which remains was put in and saved into the bottle.

[0011] Thus, the fruit of processed Lycium chinense can be added for various food like the product of an example 1.

Warm water rinsing of the 150g of the fruits of example 3 Lycium chinense was carried out, honey was mixed with ram alcohol, it was immersed in 65 degrees and the liquid which made, the sugar content was put into the bottle, and it saved for ten days. The

goods which can be added for various food were obtained.

Warm water rinsing was carried out, grinding of the 150g of the example 4 longans was carried out, 150g of honey was added, and it put in and saved into the bottle.

The product of example 5 example 1 was steamed, 40g per 200g of baker's dough was mixed, the form was attached, and it made on the steaming pan. When the savory steaming pan was obtained and the hypertensive ate every day, blood pressure fell to near normal values in three months.

40g per 200g of baker's dough of products of example 6 example 2 was mixed, and it roasted on the pan. The savory pan was made.

12g per ice cream mix 150ml of products of example 7 example 3 was mixed, and it cooled, and made with ice cream.

12g per ice cream mix 150ml of products of example 8 example 4 was mixed, and it cooled, and made with ice cream.

[0012]

[Effect of the Invention] As explained above, according to this invention, Lycium chinense or a longan can be made with the goods which can be added for various food with the combination of two persons of alcohols immersion processing and sweet taste processing \*\*.